FINDS
Finland ▪ Iceland ▪ Norway ▪ Denmark ▪ Sweden

NORDIC WEEKEND BRUNCH
北歐週末早午餐

BREAD 麵包

FRESHLY BAKED SOURDOUGH 新鮮焗製酸種麵包
Salted Butter & Dill Cream Cheese Spread 有鹽牛油及刁草忌廉芝士醬

APPETISERS 前菜
（Choose 3 選擇三款）

ARCTIC PRAWNS & CRAB TARTARE 🦌
北海甜蝦及蟹肉他他
Avocado, Tomato Mayonnaise & Spinach Salad
牛油果、番茄蛋黃醬及菠菜沙律

HOKKAIDO SEA SCALLOP CEVICHE
檸檬漬北海道帶子
Smoked Trout Roe, Marinated Cucumber & Rhubarb Juice
煙燻鱒魚子、醃漬青瓜及大黃汁

HEIRLOOM TOMATO & BURRATA SALAD 🍃
復古番茄及布拉塔芝士沙律
Balsamic Vinegar & Extra Virgin Olive Oil
意大利黑醋及特級初榨橄欖油

CLASSIC CAESAR SALAD
經典凱撒沙律
Crispy Bacon, Croutons, Parmesan Cheese & Caesar Dressing
香脆煙肉、麵包粒、巴馬臣芝士及凱撒醬

CHEF'S SUMMER VEGETABLE SALAD 🍃
廚師精選夏日蔬菜沙律
Avocado, French Beans, Cherry Tomatoes, Cucumber,
Mixed Greens & Dijon Vinaigrette
牛油果、法邊豆、車厘茄、青瓜、雜菜及芥末油醋汁

TRADITIONAL DILL-CURED SALMON 🦌
傳統刁草醃三文魚
Shaved Fennel, Mustard & Dill Sauce
茴香片、芥末及刁草醬

THREE KINDS OF MARINATED BALTIC HERRINGS 🦌
波羅的海希靈魚三重奏
Fingerling Potatoes with Dill
手指薯仔配刁草

ROASTED BEEF PASTRAMI 'TONNATO'
煙燻牛肉佐吞拿魚醬

PORK PÂTÉ EN CROÛTE
法式酥皮豬肉餡餅
Pickled Vegetables & Dijon Mustard
醃漬蔬菜及第戎芥末醬

BLACK TRUFFLE SCRAMBLED EGGS 🍃
黑松露炒蛋
Toasted Sourdough
酸種麵包多士

MINI CHEESE PLATTER
迷你芝士拼盤
Camembert , Parmesan & Smoked Cheddar Cheese
金文拔芝士、巴馬臣芝士及煙燻車打芝士

TO SHARE 滋味共享

NORDIC SEAFOOD PLATTER (FOR 2-3 PERSONS) 🦌
北歐海鮮拼盤（兩至三位用）
Atlantic Lobster (Half), North Sea Brown Crab (Half), Smoked Arctic Shrimps,
Blue Mussels & Baby Clams with Roasted Garlic Aioli & Raspberry Mignonette
大西洋龍蝦（半隻）、北海麵包蟹（半隻）、煙燻北極蝦、藍青口及鮮蜆配烤蒜蓉蛋黃醬及覆盆子木犀草汁

+HK$418

🦌 Signature 招牌菜　🍃 Vegetarian 素菜

SOUP 湯

CREAMY ROASTED CAULIFLOWER SOUP 焗椰菜花濃湯 🍃
Saffron & White Truffle Oil 番紅花及白松露油

MAIN COURSE 主菜
（Choose one 選擇一款）

*PAN-FRIED COLD-SMOKED SALMON FILLET 🦌
香煎冷燻三文魚柳
Tarragon Potatoes & Morel Mushroom Sauce 龍蒿薯仔及羊肚菌蘑菇醬

*HOMEMADE FINNISH PORK & BEEF MEATBALLS 🦌
自家製芬蘭肉丸
Creamy Cognac Sauce & Crushed Lingonberries 忌廉干邑醬及越橘莓泥

*GREEN ASPARAGUS & WILD MUSHROOM RISOTTO 🍃
青蘆筍及野生蘑菇意大利燴飯
Black Truffle Mascarpone Cheese 黑松露馬斯卡邦芝士

*HAWAIIAN SALAMI PIZZA
夏威夷莎樂美腸薄餅
Salami, Smoked Ham, Pineapple, Mozzarella Cheese & Tomato Sauce 莎樂美腸、煙燻火腿、菠蘿、水牛芝士及番茄醬

ROASTED HALF FREE-RANGE SPRING CHICKEN
烤焗放養春雞（半隻）
Garden Vegetables, Rosemary & Brown Butter Sauce 庭園蔬菜、迷迭香及法式焦化牛油汁

GRILLED US PRIME RIB-EYE STEAK
香烤美國頂級肉眼扒
Celeriac & Potato Purée with Green Peppercorn Sauce 芹菜根薯蓉配青胡椒汁

*Available for children’s main course selection 可供小童選擇的主菜

ALL YOU CAN ENJOY DESSERTS
任食甜品

CHOCOLATE FOUNTAIN 朱古力噴泉
Fresh Strawberries, Cantaloupe Melon, Honeydew Melon & Marshmallow
新鮮士多啤梨、哈蜜瓜、蜜瓜及棉花糖

BRUNO PANCAKE STATION 北歐班戟派對
Unlimited DIY Pancakes 任食自製班戟

Toppings 配料
An array of sauce selection of Homemade Nordic Berry Jams, Chocolate, Caramel, Fresh Vanilla & Strawberry Jam, Fresh Berries, Various Sprinkles & Whipped Cream
自家製北歐雜莓果醬、朱古力、焦糖、雲呢拿及士多啤梨醬等醬汁選擇，配新鮮雜莓、雜錦糖果及鮮忌廉

MÖVENPICK ICE-CREAM | MÖVENPICK 雪糕
Madagascan Bourbon Vanilla | Blueberry Cheesecake
馬達加斯加波旁雲呢拿 | 藍莓芝士蛋糕

HK$ 398 Adult 成人 | HK$ 238 Child 小童 | Aged 4-11歲

2 HOURS FREE-FLOW 2小時無限暢飲

Non-alcoholic Beverages 無酒精飲品	Selected Beer 精選啤酒	Select Wine & Prosecco 精選葡萄酒及氣泡酒
+HK$48	**+HK$158**	**+HK$200**

🦌 Signature 招牌菜 🍃 Vegetarian 素菜

Available on Saturdays, Sundays & public holidays from 11:30am to 2:30pm 於星期六、日及公眾假期上午11時30分至下午2時30分供應
Subject to a 10% service charge 另收取加一服務費